

American Culinary Federation

Educational Opportunities

Membership
Certification
Apprenticeship
Accreditation
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Certification
ACFF
Educational
Assurance
Certification
Membership
Apprenticeship



Membership Certification Apprenticeship



The American Culinary Federation, Inc. (ACF) is the premier professional chefs organization in the United States, and offers the most up-to-date educational resources and information for culinarians and culinary institutions at all levels. These include individual certification and apprenticeship opportunities, as well as the chance for culinary programs to become accredited/certified or educationally assured through standards set by the American Culinary Federation Foundation.

CERTIFICATION

ACF certification is a symbol of professionalism, as well as a guide by which any culinarian can mold or shape his or her career. The purpose of certification is to improve the quality of professional competency throughout the industry. It is open to all culinarians, and carries with it the benefit of being able to document educational and professional progression throughout one's career.

Certification is available to ACF junior and active members at discounted rates. Non-ACF members may also pursue ACF certification. In addition, students who graduate with an associate degree in culinary arts and/or foodservice-management technologies from a postsecondary school accredited by the American Culinary Federation Foundation Accrediting Commission (ACFFAC), and are ACF members at the time of graduation, are eligible to receive the certified culinarian (CC) status from ACF.

Through ACF certification, potential employers can verify that professional chefs and cooks have the knowledge and skill required for the position. Certification provides professional cooks, educators and employers with concrete markers of skill development, and reassures consumers that the food they eat is safe and prepared to the highest-quality standards.

Certification Levels

There are 14 certification designations, and each certification level has specific qualifying requirements, such as professional and educational experience. Applicants must have work experience at the level for which they wish to certify. Each requirement is unique; be sure to research the varying point levels prior to submitting an application. For descriptions and requirements for each level, visit www.acfchefs.org.

Cooking Professionals

- Certified Culinarian (CC)
- Certified Sous Chef (CSC)
- Certified Chef de Cuisine (CCC)
- Certified Executive Chef (CEC)
- Certified Master Chef (CMC)
- Personal Certified Chef (PCC)
- Personal Certified Executive Chef (PCEC)

Apprenticeship Accreditation/Program Certification

Baking and Pastry Professionals

Certified Pastry Culinarian (CPC)
Certified Working Pastry Chef (CWPC)
Certified Executive Pastry Chef (CEPC)
Certified Master Pastry Chef (CMPC)

Culinary Educators

Certified Secondary Culinary Educator (CSCE)
Certified Culinary Educator (CCE)

Culinary Administrators

Certified Culinary Administrator (CCA)

Candidates for initial ACF certification levels must have a high level of work and educational experience and pass both a written and practical cooking/baking examination. In addition, they must complete coursework in food safety, nutrition and supervisory management. To maintain their certification, chefs must periodically refresh their knowledge in specific competencies and skills and provide documentation of professional development. Certifications are valid for five years and must be renewed. Application fees are required and depend on the level of certification desired.

APPRENTICESHIP

The American Culinary Federation Foundation, Inc. (ACFF), the educational arm of the American Culinary Federation, Inc., offers a highly respected apprenticeship program that allows culinarians the ability to work full time under a qualified supervising chef while simultaneously enrolled in a culinary program. The U.S. Department of Labor has recognized the exceptional ACFF apprenticeship-training program since 1976.

Programs vary from an abbreviated six-month program to two- and three-year programs. Apprentices complete designated hours for on-the-job training and culinary classes each year of their program. Once the program is completed, apprentice graduates are eligible for CC or CPC status through ACF.

ACFF offers a variety of training models; the model best suited for schools is the Educational Institution Model. The institution, through a program coordinator or other faculty member, administers the program for the chapter. This includes recruiting students as well as record keeping. Volunteers may teach, work on an advisory committee or help the coordinator with work-site visits.

ACCREDITATION/PROGRAM CERTIFICATION

Programmatic accreditation/certification from ACFFAC is a voluntary action on the part of the institution and requires that curriculum, faculty, facilities, resources, support staff and organizational structure all meet the standards set by the Commission.

The nationally recognized standards and required knowledge and competencies were established by professionals in the culinary arts and foodservice industries and culinary educators. The standards provide the criteria for structuring a quality program with measurable student outcomes. The ACFFAC is recognized by the Council for Higher Education Accreditation (CHEA).

Programmatic certification is a quality-assurance program geared toward secondary schools. It serves the same purpose as accreditation. Under the guidance of the Commission, the Secondary Certification Committee monitors secondary-certification activities.

Benefits of an accredited or certified program

- Demonstrates that the program has met or exceeded established industry standards.
- Encourages continuous program evaluation and improvement.
- Provides a framework for institutions to provide reliable data about academic quality and student outcomes.
- Students who graduate with an associate degree in culinary arts and/or foodservice-management technologies from an ACFFAC accredited postsecondary school, and are ACF members at the time of graduation, are eligible to receive the CC status from ACF.
- High school students who graduate from a certified program and meet eligibility requirements, which includes passing a test administered by the National Occupational Competency and Testing Institute, receive a certificate from the ACFFAC.

ACFF EDUCATIONAL ASSURANCE

ACFF's Educational Assurance program is designed to give non-degree-granting culinary programs offering fewer than the minimum 1,000 hours, the opportunity to become recognized by the ACFF for delivering quality education. By becoming ACFF educationally assured, short-term programs at schools, colleges and other education entities can brand their course of study with the ACFF name.

Programs that qualify include specialized or single-subject programs, such as cake-decorating or pulled-sugar training programs, existing ACFF accredited programs that offer certificate and/or diploma programs, formalized demonstration classes and online educational programs. Military training programs, including academic and apprenticeship training, also qualify. Programs must follow policies and procedures similar to the ACFFAC accreditation process, but in an abbreviated general format.

Certification *ACFF Educational Assurance*

MEMBERSHIP

Student Membership

By becoming a junior member, which is a culinarian with less than three years of field experience and/or who is enrolled in a postsecondary or apprenticeship program, students are entitled to all the resources ACF has to offer. In addition to personal and professional development, ACF junior membership allows students to compete in ACF regional and national events. Members gain access to and may associate with fellow members at educational forums that ACF hosts at various events throughout the country. Plus, ACF events are excellent opportunities for networking with top industry professionals and potential future employers.

Property Membership

A property membership affords employees networking and professional-growth advancements at a reduced rate, including major discounts on ACF certification levels. Depending on the number of employees, companies can save up to \$75 per membership.

Property membership with ACF is flexible and designed to meet a company's needs. Enrollment is an annual process that is managed through one invoice for the company, and membership rates are based on the number of employees enrolled.

Property members have the opportunity to join an ACF local chapter or the national chapter. Membership in a local chapter is an excellent way to network with professionals in the area, meet local vendors, participate in chapter competitions and community outreach, and gain access to educational programs and materials. Local chapters are established as separate organizations that are linked to the national organization. Because of this structure, membership in a local chapter may require an additional charge depending on the chapter selected by the employee. ACF will work with the property coordinator to determine membership commitment for members joining a local chapter.

Chefs who travel frequently or are otherwise unable to commit to a local chapter may consider joining the ACF national chapter. Becoming a member of the national chapter affords members the luxury of a full array of ACF benefits regardless of the member's geographic location.



Benefits of Membership

- Discounts on certification—ACF operates the only comprehensive certification program for chefs in the United States. ACF currently awards 14 levels of certification and is the only organization in the United States that certifies master chefs and master pastry chefs. In addition to the membership savings, property members will save hundreds of dollars on professional certification levels.
- Automatic membership in the World Association of Chefs Societies.
- Opportunities to compete in various culinary competitions throughout the year—ACF-approved competitions have garnered a place of prestige among the world's culinary competitions.
- Discounted registration fees at ACF regional conferences, national convention and international trade shows.
- Complimentary subscriptions to ACF's national publications.
- Scholarship opportunities for both culinary students and professional chefs seeking to further their education.
- Special discounts on products and services from ACF partners.
- Access to ACF's online career center at www.acfchefs.org.

Contact ACF for more program information:

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